

## APPENDIX 2

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(Excerpt)

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- (31) Priority claimed:  
Japan Patent Appln. No. 2002-180591 (P2002-180591)
- (32) Priority Date: June 20, 2002
- (73) Patent Owner: Fuji Bio Technology Institute Co. Ltd.
- (72) Inventor: Kunihiro KODAKA
- (56) Cited Documents:
  - JP Hei 5-244979 A (JP5244979 1993-09-24)
  - JP Shou 61-195651 A (JP61195651 1986-08-29)
  - JP 2003-180290 A
  - JP Hei 10-57016 A (JP10057016 1998-03-03)

WHAT IS CLAIMED IS:

Claim 1

A method for producing amino acids and peptides, which comprises treating ozonized water-treated fish egg skins with a proteolytic enzyme produced by a microorganism of the Bacillus genus to degrade contractile proteins which constitute the fish egg skin.

Claim 2

A method for producing amino acids and peptides, which comprises treating ozonized water-treated fish egg skins with a proteolytic enzyme produced by a microorganism of the Bacillus genus and a proteolytic enzyme produced by a

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microorganism of the Aspergillus genus to degrade contractile proteins which constitute the fish egg skin.

CERTIFICATE OF PATENT

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FOR INVENTION

Serial Number of Patent Certificate: 256544

TITLE OF INVENTION

魚卵外皮の酵素分解によるアミノ酸成分の製法

Inventor(s):

KODAKA Kunihiro

Patent No.: ZL03148699.1

Date of Filing: June 19, 2003

Patentee(s): FUJI BIO TECHNOLOGY, INSTITUTE CO., LTD

After the substantive examination pursuant to the Patent Law of the People's Republic of China, the patent right is hereby granted to the application by this office.

Tian Lipu

Director General

PATENT OFFICE of

People's Republic of China